

cerdo

all day take out

salads

SALAD ADD ON:
 caramelized bacon +5
 grilled shrimp +6
 strip steak +10

cerdo CHOPPED

SALAD | 13

spring mix, crispy chickpeas, blistered peppers, tomato, serrano, gorgonzola, peppadew chorizo aioli

GRILLED ROMAINE | 12

parmesan peppercorn dressing, polenta crouton, parmesan

KALE SALAD | 13

lemon tahini dressing, cucumber, zucchini, red onion, bell pepper, chickpea, fresh mint

small plates

BURATTA | 15

grilled bread, roasted tomato, pieri farms basil pesto, shaved parmesan

MUSSELS | 16

white wine broth, bell peppers, cherry tomato, fries, feta

ZUCCHINI & SQUASH CHIP TOWER | 13

lightly breaded, basil aioli, chive oil

CRISPY BRUSSELS SPROUTS | 12

harissa glaze, candied bacon, scallions

JAMON CROQUETTES | 12

fried manchego & serrano, harissa remoulade

LAMB MEATBALLS | 14

spiced carrot, chorizo, paprika oil, feta cheese, cilantro

sandwiches, burgers & mains

CHORIZO GRILLED CHEESE | 13

manchego, bell pepper, herb butter, hard chorizo & chorizo sausage

PROSCIUTTO GRILLED CHEESE | 12

prosciutto, gruyere

CRISPY SHRIMP TACOS (6 TACOS) | 25

roasted poblano mayo, pickled red onion, avocado, feta, cilantro served with fresh pico de gallo & chips

DIVER SCALLOPS | 28

seasonal risotto, herbed panko breadcrumb, snow pea shoot, chili oil

WILD BOAR BURGER | 17

blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring kennebec fries

FARM BURGER | 18

farm egg, ground chorizo & beef, manchego, arugula, shishito pepper aioli with shoestring kennebec fries

BUTCHERS RAGU PASTA | 23

homemade spaghetti, bacon, parmesan

STRIP STEAK | 29

sweet potato puree, blistered shishito, crispy serrano, chive oil

SHRIMP & GORGONZOLA PASTA | 24

homemade spaghetti, sundried tomato, gorgonzola cream sauce, scallions

CHOOSE 5 | 22

CHOOSE 7 | 27

accompanied by: golden raisins, dates, pickled mustard seeds, apricot preserves, crostini, & olives

meat & cheese.

chorizo

cured pork, spice

speck

light smoke, pork thigh

serrano

cured pork, aged 18 mo

sopressata

dry-salami, slight spice

prosciutto

dry-cured, leg

coppa

mild cured pork

mahon* (spain)

cow; buttery, sharp

manchego* (spain)

sheep; creamy, lightly sharp

taleggio (italy)

cow; semi-soft

valdeon (spain)

cow; blue cheese

delice de dura (france)

cow; soft & creamy

gouda (usa)

cow; semi hard & smoked

*unpasteurized

flatbreads

BACON SLAB | 18

ricotta, gruyere, thick cut bacon, brussels sprouts, shishito peppers, truffle oil

SWEET POTATO | 15

ricotta, gruyere, sweet potato, avocado, arugula, evoo

ROASTED CORN | 15

ricotta, gruyere, mushroom, zucchini, sun sundried tomato, truffle oil, fresh basil

desserts

NUTELLA CHIPWICH | 8

chocolate chunk cookies, nutella gelato

SEASONAL GELATO | 5

2 scoops served with biscotti

HONEY BLUEBERRY

PANNA COTTA | 9

prosecco poached blueberries, mixed berry coulis